

CURRICULUM VITAE

As of April 1, 2024

Junehee Kwon, PhD

Department Head and Professor

Department of Retail, Hospitality, and Tourism Management

The University of Tennessee, Knoxville

EDUCATION AND PROFESSIONAL DEVELOPMENT

Doctor of Philosophy	1999	Nutrition and Hotel, Restaurant, & Institution Management, Iowa State University, Ames, IA.
Master of Science	1995	Hotel, Restaurant, and Institution Management, Iowa State University, Ames, IA.
Bachelor of Science	1991	Food Science and Human Nutrition, Seoul National University, Seoul, Korea.
HERS Leadership Institute	2023	Transformative leadership institute for female leaders in higher education, 2023 Denver Cohort.
Certification in Hotel Industry Analytics (CHIA)	2017	STR Global.

PROFESSIONAL EXPERIENCE

August 2022 – present	Department Head and Professor Department of Retail, Hospitality, and Tourism Management The University of Tennessee, Knoxville, TN
June 2018 – July 2022	Professor Department of Hospitality Management Kansas State University, Manhattan, KS
September 2014 – July 2022	Director, Graduate Program Department of Hospitality Management Kansas State University, Manhattan, KS
July 2008 – May 2018	Associate Professor Department of Hospitality Management Kansas State University, Manhattan, KS
August 2007 – August 2008	Director, Didactic Program in Dietetics Department of Nutrition and Food Sciences Texas Woman's University, Denton, TX
August 2006 – August 2008	Associate Professor Department of Nutrition and Food Sciences Texas Woman's University, Denton, TX
January 2000 – August 2006	Assistant Professor Department of Nutrition and Food Sciences

	Texas Woman's University, Denton, TX
August 1999 – December 1999	Instructor Dept. of Hotel, Restaurant, & Institution Management Iowa State University, Ames, IA
August 1998 – May 1999	Assistant Manager Department of Residence Dining Services Iowa State University, Ames, IA
January 1998 – December 1999	Teaching Assistant Dept. of Hotel, Restaurant, & Institution Management Iowa State University, Ames, IA
August 1997 – May 1998	Research Assistant Dept. of Hotel, Restaurant, & Institution Management Iowa State University, Ames, IA
August 1994 – August 1997	Night and Weekend Manager (Conference Services) Iowa State Memorial Union, Ames, IA
October 1991 – May 1993	Clinical/Administrative Dietitian Boramae Seoul Municipal Hospital, Seoul, Korea

SCHOLARSHIP/CREATIVE ACHIEVEMENTS

A. Refereed Article Publications (* denotes graduate students):

- Zhang, W., & Kwon, J. (2024). Exploring college students' plate waste behavior: An application of the theory of reasoned action and emotion. *Journal of Foodservice Management and Education*, 18(1), 8-16. <https://fsmec.org/wp-content/uploads/2024/03/Zhang.pdf>
- O'Quinn, T. G., Lybarger, K. R., Ibendahl, G. A., Vaughan, Y. E., & Kwon, J. (2023). A survey of Kansas beef producers and consumers who participate in business-to-consumer (B2C) marketing of beef. *Translational Animal Science*, 7(1), txad125. <https://doi.org/10.1093/tas/txad125>
- Tao, C. W., Shafieizadeh, K., Sung, K. S., & Kwon, J. (2023). Influential factors toward the quality of dining services at continuing care retirement communities: Manager's perspective. *Journal of Hospitality and Tourism Management*, 56(2023), 60-68.
- *Zhang, W., & Kwon, J. (2022). The impact of trayless dining implementation on university diners' satisfaction, food selection, consumption, and waste behaviors. *Sustainability*, 14(24). <https://doi.org/10.3390/su142416669>
- *Li, X, Kwon, J., & Francois, J. (2022). Investigating consumers' online restaurant selection behaviors using eye-tracking technology and retrospective think-aloud interviews. *International Journal of Hospitality & Tourism Administration*. <https://doi.org/10.1080/15256480.2022.2055690>
- Kwon, J. (2021, November). 미국 학교급식 위생관리 지원 현황 [Food safety support for the school foodservice system in the U.S. *Foodservice Safety*, 9, 6-14.

- *Park, E., Kim, W., & Kwon, J. (2020). Understanding the relationship between green restaurant certification programs and a green restaurant image: The case of TripAdvisor reviews. *Kybernetes*. <https://doi.org/10.1108/K-02-2020-0112> (IF: 0.811)
- *Park, E., Chae, B., Kwon, J., & Kim, W. (2020). The effects of green restaurant attributes on customer satisfaction using the structural topic model on online customer reviews. *Sustainability*, *12*(7), 2843. <https://doi.org/10.3390/su12072843> (IF: 2.801)
- *Sisson, A. D., & Kwon, J. (2020). Effectiveness of e-learning as seen by meeting planners. *Journal of Hospitality & Tourism Education*. <https://doi.org/10.1080/10963758.2020.1791138>
- Kwon, J., Lee, Y. M., & Wen, H. (2020). Knowledge, attitudes, and behaviors about dining out with food allergies: A cross-sectional survey of consumers. *Food Control*, *107*, 106776. doi:10.1016/j.foodcont.2019.106776 (IF: 4.248)
- *Tao, C. W., Jang, J., & Kwon, J. (2019). Understanding the role of emotional intelligence and work status in service sabotage: Developing and testing a three-way interaction model. *Journal of Hospitality and Tourism Management*, *41*, 51-59. <https://doi.org/10.1016/j.jhtm.2019.09.005> (IF: 2.496)
- Wen, H., *Park, E., Chae, B., Li, X., Tao, C. W., & Kwon, J. (2019). Exploring user-generated content related to dining experiences of consumers with food allergies. *International Journal of Hospitality Management*. doi:10.1016/j.ijhm.2019.102357 (IF: 4.465)
- Ali, F., *Park, E., Chae, B., & Kwon, J. (2019). 30 Years of contemporary hospitality management uncovering the bibliometrics and topical trends. *International Journal of Contemporary Hospitality Management*, *31*, 2641-2665. doi:10.1108/IJCHM-10-2018-0832 (IF: 3.957)
- *Tao, C. W., & Kwon, J. (2019). Exploring restaurant service sabotage behaviors in the U.S. *Journal of Foodservice Management and Education*, *13*(1), 20-27. Retrieved from <https://fsmec.org/wp-content/uploads/2019/08/Tao.pdf>
- Perez-Rodriguez, F., Kwon, J., Bolivar, A., Sauer, K., Ryu, D., & Todd, E. (2019). Probabilistic risk model of norovirus transmission during handling and preparation of fresh produce in school foodservice operations. *International Journal of Food Microbiology*, *290*, 159-169.
- *Wen, H., & Kwon, J. (2019). Food allergy information sharing and communication strategies in full-service restaurants in the U.S. *Journal of Foodservice Business Research*, *22*, 50-65. doi:10.1080/15378020.2018.1546074 (IF: 3.451)
- *Park, E., Chae, B., & Kwon, J. (2019). Toward understanding the topical structure of hospitality literature: Applying machine learning and traditional statistics. *International Journal of Contemporary Hospitality Management*, *30*, 3386-3411. (IF: 3.957)
- *Park, E., Chae, B., & Kwon, J. (2019). The structural topic model for online review analysis: Comparison between green and non-green restaurants. *Journal of Hospitality and Tourism Technology*. doi:10.1108/JHTT-08-2017-0075 (CiteScore: 2.66)
- *Wen, H., *Li, X., & Kwon, J. (2019). Undergraduate students' attitudes and perceptions toward hospitality careers in Mainland China. *Journal of Hospitality & Tourism Education*, *31*, 159-172. doi:10.1080/10963758.2018.1487787
- *Wen, H., Xi, L., Li, X., & Kwon, J. (2018). What influences Chinese students' intentions to pursue hospitality careers? A comparison of three-year versus four-year hospitality

- programs. *Journal of Hospitality Leisure Sport and Tourism Education*, 23(2018), 70-81. (IF: 1.519)
- Lee, Y. M., Kwon, J., *Park, E., Wang, Y., & Rushing, K. (2017). Use of point-of-service systems in school nutrition programs: Types, challenges, and employee training. *Journal of Child Nutrition and Management*, 41(2).
- *Belanger, B. A., & Kwon, J. (2017). Factors influencing selection and nutrient Intakes of non-training army dining facility patrons. *Journal of Foodservice Management and Education*, 11(1), 5-13.
- *Wen, H., & Kwon, J. (2017). Restaurant servers' risk perceptions and risk communication-related behaviors when serving customers with food allergies in the U.S. *International Journal of Hospitality Management*, 64, 11-20. doi:10.1016/j.ijhm.2017.03.009 (IF: 4.465)
- Kwon, J., Lee, Y. M., *Park, E., Wang, Y., & Rushing, K. (2017). Free and reduced-price meal application and income verification practices in school nutrition programs in the United States. *Journal of Child Nutrition and Management*, 41(1).
- *Wen, H., & Kwon, J. (2016). Food allergy management and risk communication in restaurants. *Food Protection Trends*, 36, 372-383. (IF: 0.30)
- *Belanger, B. A., & Kwon, J. (2016). Effectiveness of healthy menu changes in a non-trainee military dining facility. *Military Medicine*, 181(1), 82-89. (IF: 0.853)
- Robinson, A., Lee, H. J., Kwon, J., Todd, E., Rodriguez, F. P., & Ryu, D. (2016). Adequate hand washing and glove use are necessary to reduce cross-contamination from hands with high bacterial loads. *Journal of Food Protection*, 79, 304-308. (IF: 1.559)
- *Lee, Y. M., Kwon, J., & Sauer, K. (2016). Child nutrition professionals' attitudes, perceived challenges and training related to food allergies. *Journal of Health Behavior and Policy Review*, 3, 165-175. doi:10.14485/HBPR.3.2.8 (IF: 2.50)
- Kwon, J., Roberts, K. R., Sauer, K., Cole, K. B., Shanklin, C. W., & Sneed, J. (Accepted for publication, withdrawn by the USDA). Food safety inspection reports identify behavioral and non-behavioral risks in U.S. school foodservice operations. *Journal of Child Nutrition and Management*.
- *Liu, P., Kwon, J., Shanklin, C. W., Canter, D. D., & Webb, F. J. (2014). Food safety training attitudes and reported behaviors of Chinese restaurateurs in the United States. *Food Protection Trends*, 34, 300-311. (IF: 0.30)
- Roberts, K., Sauer, K., Sneed, J., Kwon, J., Olds, D., Cole, K., & Shanklin, C. (2014). Analysis of school food safety programs based on HACCP principles. *Journal of Child Nutrition and Management*, 38(1).
- *Lee, Y. M., Kwon, J., & Sauer, K. (2014). A focus group study of child nutrition professionals' attitudes about food allergies and current training practices. *Journal of Child Nutrition and Management*, 38(1).
- Kwon, J., Roberts, K. R., Sauer, K., Cole, K. B., & Shanklin, C. W. (2014). Food safety risks in restaurants and school foodservice establishments: Health inspection reports. *Food Protection Trends*, 34, 25-35. (IF: 0.30)

- *Lee, Y. M., Kwon, J., & Sauer, K. (2013). Child nutrition professionals' knowledge and training practices regarding food allergies in U.S. schools. *Journal of Foodservice Management & Education*, 7(2), 8-15.
- Kwon, J., Zottarelli, L., Kwon, S., Lee, Y. M., & Ryu, D. (2013). Food safety training needs at evacuation shelters operated by faith-based organizations. *Journal of Environmental Health*, 76(2), 14-21. (IF: 4.430)
- *Liu, P., & Kwon, J. (2013). The exploration of effects of Chinese cultural values on the attitudes and behaviors of Chinese restaurateurs toward food safety training. *Journal of Environmental Health*, 75(10), 38-46. (IF: 4.430)
- *Liu, P., & Kwon, J. (2013). Perceived availability of and attitudes toward healthy food choices in assisted-living facilities in Kansas. *Journal of Foodservice Business Research*, 16(2), 183-196. (IF: 0.57)
- *Choi, Y. G., Kwon, J., & Kim, W. (2013). Effects of attitudes vs. experience of workplace fun on employee behaviors: Focused on Generation Y in the hospitality industry. *International Journal of Contemporary Hospitality Management*, 25, 410-427. (IF: 3.957)
- *Pratt, P., Bednar, C., & Kwon, J. (2012). School nutrition directors' perceptions of technology use in school nutrition programs. *Journal of Child Nutrition & Management*, 36(2).
- Kwon, J., & *Lee, Y. M. (2012). Exploration of past experiences, attitudes and preventive behaviors of consumers with food allergies about dining out: A focus group study. *Food Protection Trends*, 32, 736-746. (IF: 0.30)
- *Kwon, S., Bednar, C. M., Kwon, J., & Butler, K. A. (2012). An investigation of college and university foodservice administrator's attitudes and barriers, and their influencing factors on sustainable food waste management. *Journal of Foodservice Management & Education*, 6(2), 21-26.
- Kwon, J., *Choi, Y. G., Liu, P., & Lee, Y. M. (2012). Food safety training needed for Asian restaurants: A review of data from multiple health inspections in Kansas. *Journal of Foodservice Management & Education*, 6(2), 10-15.
- Roberts, K. R., Kwon, J., Shanklin, C. W., Liu, P., & Yen, W. S. F. (2011). Food safety practices lacking in independent ethnic restaurants. *Journal of Culinary Science and Technology*, 9(1), 1-16. (IF: 0.71)
- Kwon, J., Roberts, K. R., Shanklin, C. W., Liu, P., & Yen, W. S. F. (2010). Food safety training needs assessment for independent ethnic restaurants: Review of health inspection data in Kansas. *Food Protection Trends*, 30, 412-421. (IF: 0.30)
- Kwon, S., Bednar, C. M., Kwon, J., & Bush, R. M. (2010). An investigation of college and university foodservice administrators' perceptions of food waste reduction activities and food waste disposal methods. *Journal of Foodservice Management & Education*, 4(1), 16-21.
- *Bright, S., Kwon, J., Bednar, C., & Newcomer, J. (2009). Institutional foodservice benchmarking: Survey of administrators' attitudes and practices in the U.S. *Journal of Foodservice*, 20, 123-132.
- *Watson, L. C., Kwon, J., Nichols, D., & Rew, M. (2009). Evaluation of the nutrition knowledge, attitudes, and food consumption behaviors of high school students before and after completion of a nutrition course. *Family and Consumer Sciences Research Journal*, 37, 523-534.

- *Sherrin, A. R., Bednar, C., & Kwon, J. (2009). Labor productivity standards in Texas school foodservice operations. *Journal of Child Nutrition & Management*, 33(1).
- *Johnson, C. M., Bednar, C., Kwon, J., & Gustof, A. (2009). Comparison of nutrient content and cost of home-packed lunches to reimbursable school lunch nutrition standards and prices. *Journal of Child Nutrition & Management*. 33(2).
- Kwon, J., Wilson, A. S., Bednar, C. M., & Kennon, L. (2008). Food safety knowledge and behaviors of woman, infant, and children (WIC) program participants in the United States. *Journal of Food Protection*, 71, 1651-1658. (IF: 1.559)
- Bednar, C. M., Kennon, L. R., & Kwon, J. (2007). Assessment of food safety education needs of low income families. *Texas Association of Family and Consumer Science Research Journal*, 2(2), 29-31.
- Kwon, J., Ryu, D., & Zottarelli, L. K. (2007). Food-handling practices and operators' food safety attitudes at faith-based Louisiana organizations that provided hurricane evacuee shelters in 2005. *Food Prot Trends*, 27(2), 84-89.
- Kwon, J. (2006). Review: New resources for nutrition educator. *Journal of Nutrition Education and Behavior*, 38, 128-129.
- Pratt, P. E., Kwon, J., & Rew, M. (2005). Perceived job importance and job performance satisfaction of selected clinical nutrition management responsibilities. *Journal of The American Dietetic Association*, 105, 1128-1133.
- Kwon, J. (2003). Overview of food safety issues in school foodservice operations in the United States. *Journal of Community Nutrition*, 5, 239-245.
- Kwon, J. & Yoon, B. J. H. (2003). Prevalence of outsourcing and perception of clinical nutrition managers on performance of healthcare dietetic services. *Journal of The American Dietetic Association*, 103, 1039-1045.
- Kwon, J. (2002). Food safety behavior of low-income parents and guardians of infants in the U.S. *Journal of Community Nutrition*, 4, 71-77.
- Kwon, J., Gilmore, S. A., Oakland, M. J., & Shelley, M. C., II. (2001). Clinical dietetics changes due to cost reduction activities in healthcare systems. *Journal of The American Dietetic Association*, 101, 1347-1350.

B. Book / Book Chapters

- Jang, M., & Kwon, J. (2016). *세계 음식 문화* [World Food Culture]. Seoul, Korea: Shinkwang Publisher.

C. Funded External Grants: Career Total \$5,230,840 (* denotes graduate students or junior faculty)

- Kwon, J., DiPietro, R. B., Zhang, W., Taylor, Jr., S., & Stein, M. (2023). Development of a food security certificate program, utilizing Food4VOLS, a food upcycling program on a college campus. United States Department of Agriculture, Higher Education Challenge Grant, 2023-2026. \$740,000 (**Project Director**).
- Kwon, J., Spence, M., Yenerall, J., & White, T. (2023). Impact of an on-campus food upcycling program on food sustainability and nutrition security of college students. Danone Institute North America Sustainable Food Systems Initiative, 2023-2025. \$50,000 (**Project Director**).

- Kwon, J., LeHew, M., DiPietro, R., & Campbell, J. (2021). Advancing environmental sustainability knowledge and skills of the FANH sciences workforce in hospitality and retail industries. United States Department of Agriculture, Higher Education Challenge Grant, 2021-2024. \$300,000 (**Project Director**).
- Kwon, J., Ibendahl, G., O'Quinn, T., & *Teng-Vaughan, Y. (2021). Maximizing and benchmarking profitability of small to medium-sized B2C (Business to Consumer) beef producers in Kansas. United States Department of Agriculture, Farm Business Management and Benchmarking Grant, 2021-2024. \$500,000. (**Project Director**).
- White, B., Dollarhide, P., Kwon, J., & LeHew, M. (2018). Linking supply chains through a framework of sustainability: Initiating a multidimensional approach using the case of beef cattle. United States Department of Agriculture, Higher Education Challenge Grant, 2018. \$30,000. (**Co-PI**).
- *Tao, C. W., & Kwon, J. (2016). Restaurant service sabotage scale development using item response theory. Foodservice Systems Management Education Council Research Grant Competition. 2016-2017. \$2,000 (**Co-PI**, Faculty Advisor).
- *Tao, C. W., Li, X., Park, E., Kwon, J., & Doll, G. (2016). Exploring factors leading to customer delight in food and beverage services at continuing care retirement community (CCRC): An application of Kano model. Perry C. & Virginia Peine Excellence for Aging Initiative 2016. \$4,998 (**Co-PI**, Faculty Advisor).
- *Tao, C. W., & Kwon, J. (2015). Improving the elder's dining experience: Factors affecting older adults' dining behaviors and preference in the U.S. Perry C. & Virginia Peine Excellence for Aging Initiative Competition. 2015-2016. \$5,776 (**Co-PI**, Faculty Advisor).
- Kwon, J., *Jang, J., & Verbrugge, M. (2015). 4-H military partnerships: 4-H/Navy youth development project: Development of operating guides for four types of Navy morale, welfare, and recreation (MWR) facilities: Fitness facilities, golf courses, motion picture theaters, and bowling centers. United States Department of Agriculture. 2015-2018. \$500,000 (**Project Director**).
- Kwon, J., & *Lee, Y. (2015). Assessing point-of-service systems in school nutrition programs in the United States. United States Department of Agriculture, Food and Nutrition Service, National Food Service Management Institute. 2015-2016. \$34,225 (**Project Director**).
- *Wen, H & Kwon, J. (2013). Exploration and improvement of hospitality undergraduate students' attitudes and perceptions toward hospitality careers in China. China Hospitality Education Initiative Grant Program, Marriott Foundation, 2013-2014. \$8,000 (**Co-PI**, Faculty Advisor).
- *Deschamps, B. & Kwon, J. (2013). Customer satisfaction, food choices, and food consumption before and after implementation of healthy menus in military dining facilities. Retired Army Medical Specialist Corps Association (RAMSCA) Endowment for Scholarly Activity, 2013-2014. \$1,981 (**Co-PI**, Faculty Advisor).
- Kwon, J. & Sauer, K. L. (2011). Advancing food allergy education for hospitality management and/or dietetics students using storytelling. United States Department of Agriculture, Higher Education Challenge Grant, 2011-2013. \$140,168 (**Project Director**).
- Sauer, K. L., *Lee, Y. M., & Kwon, J. (2011). Current practices and school foodservice directors' knowledge and attitudes about food allergy training. American Dietetic Association

Foundation, Allene Vaden Memorial Grant for Foodservice Management Research, 2011-2012. \$5,000 (**Co-PI, Faculty Advisor**).

Roberts, K. R., Shanklin, C. W., Sauer, K. L., & Kwon, J. (2010). Center of Excellence for School Food Safety Research. United States Department of Agriculture, Food and Nutrition Service, 2010-2012. \$1,578,720 (**Leadership Support Team**).

Kwon, J., Ryu, D., Todd, E., & Sauer, K. L. (2010). Assessment and reduction of produce food safety risks in the school foodservice system. United States Department of Agriculture, National Integrated Food Safety Initiative. 2010-2013. \$600,000 (**Project Director**).

Kwon, J., *Liu, P., & *Lee, Y. (2010). Implementation of food safety training program developed in residential child care institutions (RCCI) in Kansas. United States Department of Agriculture, Food and Nutrition Service. A subcontract award from University of Rhode Island and University of Massachusetts. 2010-2011. \$7,500 (**Project Director**).

*Liu, P., & Kwon, J. (2010). Perceived availability of and attitudes toward healthy food choices in assisted-living facilities. Perry C. & Virginia Peine Excellence for Aging Initiative Competition. 2010-2011. \$1,750 (**Co-PI, Faculty Advisor**).

Kwon, J., *Ryu, D., & Zottarelli*, L.K. (2007). Food safety risk assessment and development of education program for evacuation shelters operated by faith-based organizations. United States Department of Agriculture, National Integrated Food Safety Initiative, 2007-2010. \$456,606 (**Project Director**).

Kwon, J., Bednar, C., DiMarco, N., & Sanborn, C. (2003). Development of a comprehensive coordinated nutrition education program to reduce obesity risk of Hispanic children. Minority Health and Education Research Grant Program, Texas Higher Education Coordinating Board. 2003-2005. \$128,062 (**Project Director**).

Kwon, J., DiMarco, N., & Bednar, C. (2003). Evaluation of children's fruit and vegetable consumption and development of a coordinated comprehensive nutrition education program. Human Nutrition Research Fund. 2003-2004. \$5,000 (**Project Director**).

Bednar, C., Kwon, J., & Kennon, L. (2001). Development of a consumer food safety education program for WIC participants. United State Department of Agriculture. 2001-2003. \$131,054 (**Co-PI**).

D. Funded Internal Grants: Total \$107,032

Lim, H. J., & Kwon, J. (2022). Development of Patient-Oriented Interventions to Support Customer Relationship Management and Reduce Healthcare Disparities in Rural Tennessee. The Office of Research Innovation and Economic Development, Seed Funding Program for the Human Health and Wellness Initiative, University of Tennessee, Knoxville, 2022. \$40,764. (Co-Principal Investigator)

Kwon, J., Roberts, K., Jang, J., Malek, K. (2018). Development of online MS in hospitality administration. Distance Learning Development Grant, 2018. \$63,768. (Project Director).

*Jang, J., & Kwon, J. (2014). Enhancing emotional intelligence of first year undergraduate students majoring in hospitality management. University Small Research Grants Program, 2014-2015. \$2,500 (Co-PI).

E. Support for Graduate Students' Internal Grants: Total \$11,000 since 2015

- Sarwono, I. (2020). What motivates customers to help restaurants during a widespread crisis? Exploration of consumer behaviors during COVID-19 pandemic. Kansas State University Graduate School Arts, Humanities & Social Sciences Small Grant Program, \$1,000.
- Sarwono, I. (2020). What motivates customers to help restaurants during a widespread crisis? Exploration of consumer behaviors during COVID-19 pandemic. College of Health and Human Sciences Dissertation Improvement Award, Kansas State University. \$1,000.
- Zhang, W. (2019). Reducing college students' plate waste through displaying the amount of waste with messaging on the significance of the plate-waste problems. College of Human Ecology Dissertation Improvement Award, Kansas State University. \$1,000.
- Park, E. (2018). Exploring customers' perceptions toward green restaurants using user-generated contents and machine learning. Kansas State University Graduate School Arts, Humanities & Social Sciences Small Grant Program, \$1,000.
- Park, E. (2018). Exploring customers' perceptions toward green restaurants using user-generated contents and machine learning. College of Human Ecology Dissertation Improvement Award, Kansas State University. \$1,000.
- Zhang, W. (2018). Reducing college students' plate waste through displaying the amount of waste and messaging about food waste: An application of the theory of planned behavior. Kansas State University Graduate School Arts, Humanities & Social Sciences Small Grant Program, \$1,000.
- Li, X. (2017). "Seeing through consumers' eyes": Exploring online restaurant selection behaviors using eye-tracking technology. Kansas State University Graduate School Arts, Humanities & Social Sciences Small Grant Program, \$1,000.
- Jeon, H. (2017). Exploring factors for sustainable success of festivals: Authenticity, customer satisfaction, and customer citizenship behavior. College of Human Ecology Dissertation Improvement Award, Kansas State University. \$1,000.
- Tao, C-W. (2016). Restaurant service sabotage: Establishing evidence for scale validity. Kansas State University Graduate School Arts, Humanities & Social Sciences Small Grant Program, \$1,000.
- Tao, C-W. (2016). Restaurant service sabotage scale development. College of Human Ecology Dissertation Improvement Award, Kansas State University. \$1,000.
- Wen, H. (2015). Risk communication when serving consumers with food allergies in restaurants in the U.S. Kansas State University Graduate School Arts, Humanities & Social Sciences Small Grant Program, \$1,000.

F. Published Abstracts

- *Kwon, A., & Kwon, J. (2024, January 4-6). How to promote upcycled food: The effectiveness of visual and textual message types on attitude and electronic word-of-mouth [Poster presentation]. 29th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Miami, FL.
- *Bucher, S., & Kwon, K. (2024, January 4-6). "Our lives got better when the food got better:" Examining the benefits of enhancing dining programs in a long-term healthcare facility [Stand-up presentation]. 29th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Miami, FL.

- *Bucher, S., & Kwon, K. (2023, January 5-7). Education vs. experience: Explorations of chef's perceptions [Stand-up presentation]. 28th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Anaheim, CA.
- *Birinci, H., & Kwon, J. (2021, January 8-9). The lived experiences of racial/ethnic minorities in hotel management: A phenomenological study [Poster presentation]. 26th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- *Sarwono, I. & Kwon, J. (2021, January 8-9). What motivates customers to help restaurants during a widespread crisis? Exploration of consumer behaviors during the COVID-19 pandemic [Poster presentation]. The 26th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- *Birinci, H., & Kwon, J. (2020, January). Barriers to management level positions for minorities in the lodging industry. Poster presentation at the 25th Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Las Vegas, NV.
- *Sarwono, I., & Kwon, J. (2020, January). Exploring the phenomenon of tipping in light of increased wages of tipped employees in California restaurants. Stand up presentation at the 25th Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Las Vegas, NV.
- *Zhang, W., & Kwon, J. (2020, January). Reducing college students' plate waste through displaying the amounts of waste and food waste related messages. Stand up presentation at the 25th Annual Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Las Vegas, NV.
- *Wen, H., Park, E., Tao, C. W., Chae, B., Li, X., & Kwon, J. (2019, May). Exploring user-generated content related to dining experiences of consumers with food allergies. 2019 APacCHRIE & EuroCHRIE Joint Conference, Hong Kong, China.
- *Zhang, W., & Kwon, J. (2019, January). Are your eyes bigger than your stomach? The impact of trayless university dining implementation on customers' food selection, consumption, waste behavior and satisfaction. Paper presented at the 24th Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Houston, TX.
- *Park, E., Chae, B., & Kwon, J. (2019, January). What is in the mind of the green restaurant customers? An application of category-based perspective in a green restaurant image. Paper presented at the 24th Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Houston, TX.
- *Sarwono, I., & Kwon, J. (2019, January). Human trafficking and the hotel industry: Measuring the problem awareness in U.S. hotels. Paper presented at the 24th Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Houston, TX.
- *Zhang, W., Kwon, J., Sarwono, I., Landrith, A., Hastert, M., Paxton, A., & Wagner, G. (2018, May). Are you taking more than you can eat? The impact of trayless university dining implementation on consumers' food selection, consumption, waste behavior, and satisfaction. Paper presented at the 17th Asia Pacific Forum for Graduate Students Research in Tourism, Honolulu, Hawaii.

- Shapkina, N., & Kwon, J. (2018, May). Human trafficking and the hotel industry: Need assessment for developing policies, preventative measures, and employee training. Asia Pacific Council on Hotel, Restaurant, and Institutional Education, Guangzhou, China.
- *Wen, H., Xi, L., Li, X., & Kwon, J. (2018, June). What influences hospitality students' intentions to pursue hospitality careers? A comparison between students from 3-year and 4-year hospitality education programs in mainland China. Asia Pacific Council on Hotel, Restaurant, and Institutional Education, Guangzhou, China.
- *Park, E., & Kwon, J. (2018, May). Does social capital matter in environmental corporate social responsibility (CSR) performance? A perspective on altruistic inclination and sustainability practices. Asia Pacific Council on Hotel, Restaurant, and Institutional Education, Guangzhou, China.
- *Tao, C. W., & Kwon, J. (2018, May). Exploring restaurant service sabotage behaviors in the U.S. Asia Pacific Council on Hotel, Restaurant, and Institutional Education, Guangzhou, China.
- *Park, E., Chae, B., & Kwon, J. (2018) Applying machine learning and traditional statistics to explore the topical structure of the hospitality and tourism literature. Paper presented at the 23rd Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Fort Worth, Texas. – **received the Best Paper Award** by *Journal of Hospitality and Tourism Technology* (JHTT)
- Hassan, A., Shabani, N., & Kwon, J. (2018). Authenticity and technology adoption for modernization in a world heritage site. Paper presented at the 23rd Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Fort Worth, Texas.
- *Jeon, H., Kwon, J., & Ok, C. (2018). The effects of existential authenticity, festival satisfaction, and affective commitment on the Renaissance Festival attendees' customer citizenship behavior. Paper presented at the 23rd Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Fort Worth, Texas.
- *Li, X., & Kwon, J. (2018). Seeing through consumers' eyes: Exploring online restaurant selection behaviors using eye-tracking technology. Poster session presented at the 23rd Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Fort Worth, Texas.
- *Sarwono, I., & Kwon, J. (2018). Perception of restaurateurs about sustainability in the U.S. beef industry: A preliminary investigation. Poster session presented at the 23rd Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Fort Worth, Texas.
- *Zhang, W., & Kwon, J. (2018). The impact of trayless dining implementation on college students' food selection, consumption, and waste behaviors and dining satisfaction. Poster session presented at the 23rd Graduate Education & Graduate Student Research Conference in Hospitality & Tourism, Fort Worth, Texas.
- *Park, E., Chae, B., & Kwon, J. (2017). The impact of green restaurant establishments on green positioning, The 23rd Asia Pacific Tourism Association Conference Proceedings, p. 452. Asia Pacific Tourism Association, Busan, South Korea.
- *Park, E., Chae, B., & Kwon, J. (2017). Customers' perceptions of green practices in green restaurants: What do customers share after dining in green restaurants? The 2nd Annual Central Federation CHRIE Conference Proceedings, p. 12.

- *Tao, C. W., Jang, J., & Kwon, J. (2017). How does service climate affect negative and positive outcomes of service encounters? The moderating effect of restaurant frontline employee's self-efficacy. The 2nd Annual Central Federation CHRIE Conference Proceedings, p. 13.
- *Jeon, H., Kwon, J., Ok, C., & Choi, J. (2017). Exploration of relationships among festival experience, need satisfaction, and revisit. Paper presented at the 22nd Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- *Li, X., Tao, C., Wen, H., & Kwon, J. (2017). Insights from consumer reviews: A combined methods approach for social media analytics in the hospitality industry. Paper presented at the 22nd Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- *Park, E., Chae, B., & Kwon, J. Exploring consumer perceptions of green restaurants using structural topic models on consumer reviews. Paper presented at the 22nd Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- *Tao, C., Li, X., Wen, H., & Kwon, J. (2017). What attracts older adults when dining out? An application of the Kano model. Paper presented at the 22nd Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism, Houston, TX.
- Kwon, J., Lee, Y.M, Park, E., Wang, Y., & Rushing, K. (2016). Free and reduced-price meal application and income verification practices in school nutrition programs in the U.S. In Child Nutrition Showcase 2016. Journal of Child Nutrition and Management.
- *Lee, Y. M, Kwon, J., Wang, Y., Park, E., & Rushing, K. (2016). Use of point-of-service systems in school nutrition programs: Types, challenges, and training. In Child Nutrition Showcase 2016. Journal of Child Nutrition and Management.
- *Wen, H., Li, X., & Kwon, J. (2016). Undergraduate students' attitudes and perceptions toward hospitality careers in Mainland China. 2016 Global Tourism & Hospitality Conference and Asia Pacific Forum for Graduate Students Research in Tourism Proceedings, 1, 519-521. Hong Kong, China. May 16 – 18, 2016.
- *Tao, C-W., Li, X., & Kwon, J. (2016). Effects on aging on older adults' dining behaviors: An exploratory study. 2016 Global Tourism & Hospitality Conference and Asia Pacific Forum for Graduate Students Research in Tourism Proceedings, 1, 691-697. Hong Kong, China. May 16 – 18, 2016.
- Kwon, J., & Belanger, B. (2014). Factors influencing food selection and nutrient intakes of non-trainee army dining facility patrons. Journal of the Academy of Nutrition and Dietetics, 114(9), A-77.
- Kwon, J., Sauer, K., & Wen, H. (2014). Priorities and strategies for training school foodservice employees about fresh produce safety. Journal of the Academy of Nutrition and Dietetics, 114(9), A-58.
- *Belanger, B., & Kwon, J. (2014). Effectiveness and feasibility of healthy menu changes for non-trainee military dining facilities. Journal of the Academy of Nutrition and Dietetics, 114(9), A-78.

- Kwon, J., Sauer, K. L., Wen, H., Bisges, E., & Myers, L. (2013). Dining experiences of customers with food allergies. *Journal of the Academy of Nutrition and Dietetics*, 113(Suppl 3), A-57.
- Kwon, J., Roberts, K., & Sauer, K. (2013). Food safety risks in restaurants and school foodservice establishments: An investigation of health inspection reports. *Journal of Food Protection*, 76(Suppl.), 228.
- *Liu, P. & Kwon, J. (2013). Factors affecting food safety training in U.S. Chinese restaurants: Exploration of Chinese cultural values. International Association for Food Protection. *Journal of Food Protection*, 76(Suppl.), 99.
- Kwon, J., Kim, Y., Wen, H., & Kwon, S. (2013). Food safety challenges and training needs at Korean restaurants in the U.S.: Review of health inspection reports. *Journal of Food Protection*, 76(Suppl.), 74.
- Perez-Rodrigues, F., Kwon, J., Sauer, K., & Todd, E. (2013). Probabilistic model of Norovirus transmission during handling and preparation of fresh produce at school foodservices. *Journal of Food Protection*, 76(Suppl.), 42.
- Kwon, J., Liu, P., Lee, Y. M., Zottarelli, L., & Ryu, D. (2012). Retention of food safety knowledge after faith-based organization volunteer training. *Journal of Food Protection*, 74(Suppl.), 109.
- *Liu, P., & Kwon, J. (2012). An investigation of attitudes and behaviors related to food safety training in Chinese restaurants in the U.S.: An exploratory study. *Journal of Food Protection*, 74(Suppl.), 50.
- Kwon, J., Sauer, K., Lee, Y. M., Liu, P., Choi, J. W., Todd, E., & Ryu, D. (2012). Produce handlers' handwashing behaviors in secondary school foodservice facilities. *Journal of Food Protection*, 74(Suppl.), 50.
- Kwon, J., Ryu, D., Zottarelli, L., Lee, Y. M., & Liu, P. (2011). Effectiveness of food safety training video for volunteers in faith-based organizations. *Journal of Food Protection*, 73(Suppl.), 194.
- Kwon, J., Canter, D. D., Sauer, K. L., & Liu, P. (2010). Healthcare foodservice directors' attitudes toward implementation of room service system. *Journal of The American Dietetic Association*, 110(S), A-71.
- Kwon, J., Sauer, K. L., Canter, D. D., & Liu, P. (2010). Room service implementation in U.S. hospitals: Application of the theory of planned behavior. *Journal of The American Dietetic Association*, 110(S), A-71.
- Kwon, S., Bednar, C. M., Kwon, J., & Butler, K. S. (2010). An investigation of college and university foodservice administrators' attitudes and barriers to sustainable food waste management. *Journal of The American Dietetic Association*, 110(S), A-67.
- Kwon, J., Ryu, D., Zottarelli, L., & Kwon, S. (2009). Food safety training needs for evacuation shelters operated by faith-based organizations. *Journal of The American Dietetic Association*, 109(S), A-64.
- Roberts, K. R., Kwon, J., & Shanklin, C. W. (2009). Food safety practices in ethnic restaurants in Kansas. *Journal of The American Dietetic Association*, 109(S), A-64.

- Kwon, J., Ryu, D., Zottarelli, L., Kwon, S., Paulson, R. (2009). Food safety training priorities for evacuation shelters operated by faith-based organizations: An expert survey using discrete selections. *Journal of Food Protection*, 71(Supp.), 99.
- Kwon, J., Roberts, K. R., Shanklin, C. W., Liu, P., & Yen, W. S. F. (2009). Food safety training need assessment for independent ethnic restaurants: Review of health inspection data in Kansas. *Journal of Food Protection*, 71(Supp.), 38.
- *Tiernan, C., Kwon, J., & Rew, M. (2008). Texas dietetic students' knowledge and attitudes toward breastfeeding. *Journal of The American Dietetic Association*, 108(9S), A-113.
- *Johnson, C. M., Bednar, C., Kwon, J., & Gustof, A. (2008). Comparison of nutrient content and cost of home packed and reimbursable school lunches. *Journal of The American Dietetic Association*, 108(9S), A-90.
- *Murphy, M., Bednar, C., Kwon, J., & Rew, M. (2008). Employee incentive programs and labor turnover in hospital foodservice. *Journal of The American Dietetic Association*, 108(9S), A-69.

G. Invited Presentations

- Kwon, J. (2023, November 22). Hospitality and tourism industries in Tennessee. Incheon National University.
- Kwon, J. (2023, November 21). Environmental impact of the retail and hospitality industry. Hanyang University.
- Kwon, J., & Stewart, A. (2023, September 7). Change management in academia. The Department Head Forum. The University of Tennessee, Knoxville.
- Kwon, J. (2021, October 27). Keynote: Etiquette 101 for young professionals. Family, Career and Community Leaders of America District F Fall Convention.
- Kwon, J. (2020, October). Environmental changes and strategies for the post-COVID food service industry. The 20th Anniversary Conference, Korean Society of Food Service Sanitation. October 30, 2020.
- Kwon, J. (2019, May). Careers in dietetics and foodservice management. Dankuk University, Chonan, South Korea. May 21, 2019.
- Kwon, J. (2019, June). Food allergy management in foodservice facilities. Kyunghee University, Seoul, South Korea. June, 4, 2019.
- Kwon, J. (2019, June). Corporate engagement: What we do and what we can learn from others. Sejong University, Seoul, South Korea. June 3, 2019.
- Kwon, J. Securing scholarship/assistantship for MS and PhD students. *Panelist*. Association of North America Higher Education International, Online. August 13, 2018.
- Kwon, J. (2018, June). Special Presentation for Undergraduate Students in Hospitality Management om Kyunggi University, South Korea, Big Data Analytics for the Hospitality Industry, Kyunggi University, Seoul, South Korea.
- Kwon, J. (2018, June). Special Presentation for Undergraduate Students in Food and Nutrition, Changwon National University, South Korea, Food Allergy Management in On-Site Foodservice Operations, Changwon National University, Changwon, South Korea.
- Kwon, J. (2018, June). Food Allergy Management in Child Nutrition Programs, Child Nutrition Support Center, Gangneung City, Gangneung, South Korea.

- Kwon, J. (2018, June). Special Presentation for Undergraduate Students in Hospitality Management and Dietetics, Gangneung Wonju National University, Gangneung, South Korea, Trends in Commercial and Onsite Foodservice Industry in the U.S., Gangneung Wonju National University, Gangneung, South Korea.
- Kwon, J. (2018, June). Special Presentation for Undergraduate Students in Hospitality Management Sejong University, Seoul, South Korea, Big Data Analytics for the Hospitality Industry, Sejong University, Seoul, South Korea.
- Kwon, J. (2017, November). Big data analytics in hospitality research. Invited presentation for the *Distinguished Graduate Faculty Visiting Professor Series*, Auburn University, Auburn, AL.
- Kwon, J. (2016, January). Grant writing and external funding: The new normal. The 21st Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. Philadelphia, PA.
- Kwon, J. (2014, April). Need assessment and motivation strategies for safe food handling in foodservice operations. 5th Asia-Pacific Conference on Public Health. Seoul, South Korea.
- Kwon, J. (2014, April). Food allergies in the United States and applications for Korean food and foodservice industries. Seoul Women's University, Seoul, South Korea.
- Kwon, J. (2014, April). Food allergies in the United States and applications for Korean food and foodservice industries. Kyunghee University, Seoul, South Korea.
- Kwon, J. (2014, April). Food allergies in the United States and applications for Korean food and foodservice industries. Gangneung-Wonju National University, Gangneung, South Korea.
- Kwon, J. (2014, April). Food safety risks in restaurants and school foodservice establishments: Review of health inspection results. Missouri Milk, Food, and Environmental Health Association Annual Meeting. Columbia, MO.
- Kwon, J. (2013, October). Feeding large masses. GROW: Engineers and Scientists to the Rescue program. KSU Office for the Advancement of Women in Science & Engineering. Manhattan, KS.
- Kwon, J. (2013, April). Food allergy management in college & university dining. A webinar for the National Association of College and University Food Services.
- Kwon, J. (2011, May). Grant writing seminar. 2011 Korean American Hospitality & Tourism Educators Association Annual Conference, Las Vegas, NV.
- Kwon, J. (2011, March). Are dietetics and hospitality management students prepared for serving customers with food allergies? FSMEC Research Grant Presentation, Foodservice Systems Management Education Council Biennial Conference, Oxford, MS.
- Kwon, J. (2010, June). Trends in hospital foodservice in the U.S.: Hotel-style room service. Invited presentation in the Department of Nutrition and Food Sciences, Seoul Women's University, Seoul, Korea.
- Kwon, J. (2010, June). Food allergy and restaurants: Are restaurants ready? Invited presentation in the Department of Human Nutrition, Keimyung University, Daegu, Korea.
- Kwon, J. (2010, June). Overview of USDA Food safety project development: Assessment and reduction of produce food safety risks in the school foodservice system. Invited

presentation in the Department of Nutrition and Food Sciences, Changwon National University, Changwon, Korea.

- Kwon, J. (2010, June). Research trends in hospitality and tourism management. Invited presentation in the Institute of Food Service Management, Kyunghee University, Seoul, Korea.
- Kwon, J. (2009, April). Food safety training needs for evacuation shelters and roles of dietitians. An education session for Texas Dietetic Association, 2009 Food & Nutrition Conference & Exhibition.
- Kwon, J. Trends in institutional foodservice research. Invited presentation in the Korean Academic Society of Hospitality Administration (KASHA) Annual Research Symposium, Seoul, South Korea. June 8, 2007.
- Kwon, J. Dietetic education and dietetics as profession in the United States. Invited presentation in Research Institute of Human Ecology, Changwon National University, Changwon, South Korea. May 30, 2007.
- Kwon, J. Food safety training needs for evacuation shelters operated by faith-based organizations. Invited presentation in the Department of Food and Nutrition, Seoul National University, Seoul, South Korea. May 28, 2007.
- Bednar, C., Kwon, J., & Kennon, L. Food safety education for high risk families: Pregnant women, infants, and children. Oral presentation presented in the Post Award Management Workshop for Integrated Food Safety Project Directors, USDA, June 6, 2006.
- Kwon, J. How to educate to be dietitians in the US: Educator's perspective. Korean Society of Community Nutrition, Seoul, South Korea. March 16, 2005.
- Kwon, J. Nutrition education for reducing childhood obesity: Current school-based programs in the US. Korean Society of Community Nutrition, Seoul, South Korea. March 16, 2005.
- Kwon, J. Policies and practices influencing elementary school children's food choices and consumption in school breakfast and lunch programs in the US. Oral presentation provided in 23rd Biennial Meeting of the Foodservice Systems Management Education Council, April 1-3, 2005. Boston, MA.
- Bednar, C., Kwon, J., & Kennon, L. Food shopping, storage, preparation, and safety practices of low-income consumers. American Association of Family & Consumer Sciences Annual Meeting, June 22-25, 2003.
- Kwon, J. Consumer education on food safety. Educational session presented at the 2003 Texas Association of Family & Consumer Sciences Annual Meeting, February 27-March 1, 2003. Arlington, TX.

HONORS AND AWARDS

2021 Most Cited Peer-Reviewed *Food Protection Trends* Publication Award. (2021).

Authors: Wen, H., & Kwon, J.

Title: Food allergy risk communication in restaurants

*Wen, H., & Kwon, J. (2016). Food allergy management and risk communication in restaurants. *Food Protection Trends*, 36, 372-383.

Best Poster Finalist. 25th Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. (2020).

Authors: *Birinci, H., & Kwon, J.

Title: Barriers to management level positions for minorities in the lodging industry.

2019 Dawley-Scholer Award for Faculty Excellence in Student Development, College of Human Ecology, Kansas State University, Manhattan, KS.

Best Paper Award by *Journal of Hospitality and Tourism Technology*. 23rd Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. (2018)

Authors: *Park, E., Chae, B., & Kwon, J.

Title: Applying machine learning and traditional statistics to explore the topical structure of the hospitality and tourism literature.

2017 Distinguished Graduate Faculty Series, Auburn University, Auburn, AL.

Best Paper Award. 2nd Annual Central Federation CHRIE Conference. (2017)

Authors: *Park, E., Chae, B., & Kwon, J.

Customers' perceptions of green practices in green restaurants: What do customers share after dining in green restaurants?

Best Paper Finalist. 22nd Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. (2017).

Authors: *Park, E., Chae, B., & Kwon, J.

Title: Exploring consumer perceptions of green restaurants using structural topic models on consumer reviews.

Best Paper Award by *Journal of Hospitality and Tourism Technology*. 21st Annual Graduate Education and Graduate Student Research Conference in Hospitality and Tourism. (2016).

Authors: *Li, X., Tao, C. W., Chae, B., Wen, H., & Kwon, J.

Title: Investigating dining experiences at Chinese restaurants using user-generated content and topic modeling.

The Margaret D. Simko Memorial Award for Excellence at a Clinical Poster Session, Food and Nutrition Conference and Exhibition, the Academy of Nutrition and Dietetics, 2014. \$300 – First placed among all poster presentations at the conference.

College of Human Ecology Research Excellence Award, 2012.

Mary Ruth Bedford Distinguished Faculty Award, 2008.

Mary Mason Lyon Award for Junior Faculty, Texas Woman's University, 2007.

Summer Research Stipend Award, Texas Woman's University. 2006.

LEADERSHIP / SERVICE

A. Department:

Leadership Activities

Department Head, Retail, Hospitality, and Tourism Management, The University of Tennessee, Knoxville (2022 – Current)

- Leads the department with two undergraduate programs and one PhD program, 13 faculty and 5 staff, and 240 students.
- Manages financial and human resources and facilities with a \$1.6 million budget.
- Builds networks with industry leaders to support student experiential learning and fundraising.
- Oversees curriculum management processes and improves faculty productivity.
- Represents the department in the college, university, and outside the university.
- Promotes programs and the department for enrollment increase and industry networks.
- Oversees the UT Creamery and the Culinary Institute operations.
- Increased student credit hour generation by 112% within two years of assuming leadership (Comparison between Academic Years 2021-2022 and 2023-2024).
- Established outstanding networking opportunities with industry leaders, government offices, and state senators and representatives.

Director, Graduate Programs (2014 – 2022)

- Led the graduate program-related business with graduate faculty: Recruitment, admission, evaluation, and retention of the graduate students.
- Directed online master's degree program development.
- Completely revised PhD and master's curriculum to meet the current demands of the industry and students (Fall 2016). Developed systematic teaching practicum course to increase competitiveness of PhD graduates for their careers in academia.
- Developed MBA/MS program in collaboration with College of Business Administration (Spring 2017).
- Secured two graduate assistantships in housing and dining services. In process of securing additional graduate assistantship with K-State Student Union.
- Advised Graduate Student Club to engage in networking and community services.

Chair, Faculty Search Committee

- Professor of Practice (June 2021 – August 2021)
- Professor of Practice (May 2017 – December 2017)
- Assist/Associate Professor (Aug 2016-April 2017)

Chair, Departmental Committee on K-State Vision 2025 Subcommittee on Research and Graduate Education (2012 – 2013)

- Led a group of faculty members developing plans for the department research and graduate education.
- Submitted recommendations to be included in the departmental plan for K-State 2025.

Coordinator, HM Seminar Series (2009 – current)

- Coordinated graduate student seminar requirements, external speaker arrangement, and faculty presentation.

- Documented seminar completion for all graduate students.
- Managed evaluation processes and documentation for graduate program assessment.

Supporting Service Activities

HM Curriculum Committee, Member (2008 – 2022)

Search Committee Member

- Assistant/Associate Professor Search Committee, Member (December 2018 – March 2019)
- Instructor Search Committee, Member (November 2018 – March 2019)
- Student Services Coordinator Search Committee, Member (December 2017 – May 2018)
- Food Production Lab Coordinator and Instructor Search Committee, Member (June 2017 – October 2017)
- Department Head Search Committee, Member (September 2015 – December 2016)
- Instructor Search Committee, Member (June – July 2015)
- Instructor Search Committee, Member (June 2012 – August 2012)
- Faculty Search Committee, Member (November 2011 – 2013)

Scholarship Committee, Member (January 2012 – 2015)

Program Advisory Committee for Dietetics, Member (2010 – 2016)

B. College & University:

Leadership Activities

Faculty Advisory Council: Chair, June 2021 – 2022, Chair-elect, January – May 2021.

- Represent faculty in the college and communicate with Dean and other administrators in the College of Health and Human Sciences.
- Serve as a faculty liaison with concerns influencing faculty affairs.

PhD Coordinating Committee, College of Human Ecology, Kansas State University, Chair (2015 – November 2016; January 2019 – 2022), Member (2014 – 2022)

- Coordinate academic affairs and assessment activities with program coordinators joined by PhD in Human Ecology specialization areas: Hospitality management, sustainable fashion business, kinesiology, couple and family therapy, and human development and family studies.

Graduate Council, Member. Social Sciences Emphasis Area, Kansas State University (2015 – 2019)

Graduate Council Assessment and Review Committee (Member of Assessment and Review Committee (ARC; Nov 2017 – May 2019)

Graduate Council Academic Affairs Committee (AAC): Chair, 2016 – May 2017, Member, 2015 – 2016);

Academic Affairs Committee, Member (2015 – 2022), Chair (2017 – 2018), Chair Elect (2016 – 2017), College of Human Ecology, Kansas State University

Chair, K-State Vision 2025 College Committee on Research, Scholarly and Creative Activities and Discovery (2012)

- Coordinated with faculty members in multiple departments to develop college plans for research, scholarship, and creative activities.
- Communicated with faculty constituents through committee members.
- Provided recommendations for the college plan for K-State 2025.

Co-Chair, College of Human Ecology Research Action Committee: (2010 – 2011)

- Developed plans for the College of Human Ecology to advance research and scholarship among faculty members and graduate students.
- Supported initiation and implementation of College of Human Ecology Doctoral Dissertation Improvement Award program.

Chair, DiveIn (Diversity and Internationalization) Committee (2009 – 2011)

Director, Didactic Program in Dietetics, Texas Woman's University (2007-2008)

Supporting Activities

Search Committee, Dean, College of Health and Human Sciences, Member (September 2021 – February 2022)

Search Committee, Interim Associate Dean of Academic Affairs, College of Health and Human Sciences, Member (2021)

Search Committee, Interim Dean, College of Health and Human Sciences, Member (2021)

Grant Reviewer, Graduate School, Kansas State University. Reviewed 21 applications for the Arts, Humanities, and Social Sciences Small Grant Program (November – December, 2019)

Associate Dean Bronwyn Fees 5-Year Performance Review Committee (November 2019)

Dean Buckwalter 5-Year Performance Review Committee (September 2017 – April 2018)

College of Human Ecology Course Fee Exploration Committee, Member (September 2016 – December 2017)

College Doctoral Dissertation Improvement Award Review Committee, Member, College of Human Ecology (2014 – 2022)

Search Committee, Associate Dean of Academic Affairs, College of Human Ecology, Member (2014 – 2015)

Korean Translation for Job Analysis Questionnaire (JAQ) for Division of Human Capital Services, Kansas State University, Reviewer (2015)

Korean Translation for Kansas State University Diversity and Anti-Discrimination Training Modules, Reviewer (2014)

College Representative, K-State 2025 Visionary Plan Committee to Identify Major Goals, Graduate Scholarly Experience (2011)

C. Professional Organizations:

Service for Peer Institutions

External Reviewer for Tenure and Promotion for an associate professor at Macau University of Science and Technology (April 2024)

External Reviewer for Department of Apparel, Events, and Hospitality Management, Iowa State University (September 2023)

Invited Speaker for doctoral students at Virginia Polytech University. Grantsmanship 101. (October 15, 2021).

External Reviewer for Tenure and Promotion for an assistant professor at Conrad N. Hilton College, University of Houston (June – July 2021)

External Reviewer for School of Hotel, Restaurant, and Tourism Management Graduate Programs in the University of South Carolina (February, 2021)

External Reviewer for Tenure and Promotion for an assistant professor at Department of Hospitality and Retail Management, Texas Tech University (April – June 2020)

External Examiner for Doctoral Dissertation, School of Hotel and Tourism Management, Hong Kong Polytechnic University (February – May, 2019)

External Reviewer for Hospitality and Retail Management Graduate Programs in Texas Tech University (April, 2019)

Reviewer and the Site Visit Team Member for the Accreditation Commission for Programs in Hospitality Administration (ACPHA). University of Louisiana at Lafayette (November, 2019).

External Reviewer for Promotion to full professor at School of Hospitality and Tourism Management, Oklahoma State University (October – December 2018)

External Reviewer for Promotion to full professor at School of Hospitality and Tourism Management, Oklahoma State University (May – July, 2018)

Service to the Profession

Korean Translator, ServSafe and ServSafe Allergen exams, National Restaurant Association Education Foundation (2021 – Current)

Trainer, Standardized Recipes, University of Oklahoma, Food Services (December, 2020).

Panel Member, National Restaurant Association Education ServSafe Allergen National Panel meeting (October, 2019).

Chair, Paper Review Committee Foodservice Management Track, Graduate Education and Graduate Student Research Conference in Hospitality and Tourism (2014 – 2021)

Regional Director, Foodservice Systems Management Education Council (2012 – 2015), Nominating Committee (2011 – 2012), Member (2000 – 2022)

Editorial Board Member, Clinical Nutrition Research, The Korean Society of Clinical Nutrition (2012 – present)

D. Memberships and Leadership in Professional Organizations

International Council on Hotel, Restaurant, and Institutional Education (ICHRIE), Member

(2008 – present); Central Federation of ICHRIE, Member (2015 – 2022)

Korean Society of Food Service Sanitation, Board Member (2020 – present)

International Association for Food Protection, Member

National Environmental Health Association, Member

Chair, Paper Review Committee, Korea America Hospitality & Tourism Educators Association (2011 – 2012), Member (2011 - 2013)

Professional Services for Academic Journals: Reviewer

International Journal of Hospitality Management

International Journal of Contemporary Hospitality Management

Journal of Destination Marketing & Management

Journal of Foodservice Business Research

Journal of Foodservice Management and Education

Professional Services to the Academic and Other Communities

USDA Local Food Promotion Program Review Panel 2015, Reviewer (June 8 – 19, 2015)

Food Allergy Research and Education Walk for Food Allergy, Kansas City, 2013, Planning Committee Honorary Education Chair (Event Date: September 14, 2013)

Food Allergy and Anaphylaxis Network Walk for Food Allergy, Kansas City, 2012, Planning Committee Honorary Education Chair (Event Date: September 15, 2012)

USDA Higher Education Challenge Grant Review Panel, Reviewer (June 12 – 13, 2012)

USDA National Integrated Food Safety Initiative Review Panel 2011, Reviewer (August 22 – 25, 2011)

College & Career presentation: Washburn Rural High School, Topeka, KS (April 8 & December 1, 2009); Salina South High School (April 29, 2010)

International Education Week presentation, Korean Culture and Food, College of Human Ecology (November 18, 2009)

TEACHING ACTIVITIES

A. Doctoral Dissertations Directed

Hasan Birinci, PhD, Assistant Professor, Southeast Missouri State University. (August 2023). Lived experiences of racial and ethnic minorities in the lodging industry: A phenomenological study.

Inneke Sarwono, PhD, Director of Dining Services, St. Mary's College. (August 2023). What motivates customers to help restaurants during a widespread crisis?: Exploration of consumer behaviors during COVID-19 pandemic.

Wenhao Zhang, PhD, Assistant Professor, Montana State University. (May 2020). Reducing college students' plate waste through displaying the amount of waste and food waste related messages.

- Eunhye Park, PhD, Assistant Professor & Chair, Department of Food and Nutrition, Gachon University, South Korea. (August 2019). Exploring customers' perceptions toward green restaurants using user-generated content.
- Xiaoye Li, PhD, Lecturer, Institute for Tourism Studies, Macao University of Tourism. (August 2018). "Seeing through consumers' eyes": Exploring online restaurant selection behaviors using eye-tracking technology.
- Hyeongjin Jeon, PhD, Assistant Professor, North Dakota State University. (May 2018). Exploring factors for sustainable success of festivals: Authenticity, customer satisfaction, and customer citizenship behavior.
- Chen-Wei "Willie" Tao, PhD, Assistant Professor, Oklahoma State University. (August 2017). Development of restaurant service sabotage scale.
- Han Wen, PhD, Associate Professor, University of North Texas. (August 2015). Risk communication when serving customers with food allergies in restaurants in the United States.
- Bethany Belanger, PhD, RD, Lieutenant Colonel, Chief of Education, Training and Research, Madigan Army Med. Ctr, McChord, WA (May 2014). Feasibility and effectiveness of healthy menu changes for non-trainee military dining facilities.
- Sarinya Sungkatavat, PhD, Program Director, Master of Management, Mahidol University, International College, Tourism and Hospitality Management Division, Bangkok, Thailand. (December 2013). Assessment of the U.S. travelers' destination image of Thailand.
- Pei Liu, PhD, Associate Professor, University of Missouri, Columbia, MO (May 2012). Dissertation Title: The influence of Chinese cultural values on food safety training attitudes and behaviors among Chinese owners of Chinese restaurants in the U.S.
- Yee Ming Lee, PhD, Associate Professor, Auburn University, Auburn AL. (May 2012). Dissertation Title: Investigation of food allergy training and child nutrition professionals' knowledge and attitudes about food allergies.

B. Master's Students Supervised at Kansas State University

- Boliang Li. (2021). Non-thesis, BS/MS in Hospitality Management
 Xinjie Chen. (2020). Non-thesis, BS/MS in Hospitality Management
 Mengqin Shen. (2015). Non-thesis, BS/MS in Hospitality Management
 Mollie Barbee. (2015). Non-thesis, BS/MS in Hospitality Management

C. Courses Taught at the University of Tennessee, Knoxville

Graduate:

RHTM 695 Grantsmanship

D. Courses Taught at Kansas State University

Undergraduate

HM 341 Principles of Food Production Management
 HM 422 Cost Controls in Hospitality Operations
 HM 424 Hospitality Marketing and Sales
 HM 662 Foodservice Systems Management
 HMD 624 Procurement in the Hospitality Industry

Graduate

HM 820	Advanced Service Quality Management in Hospitality Industry
HM 820	Advanced Human Resource Management in Hospitality Industry (Discontinued)
HM 895	Financial Management & Cost Controls for Hospitality Industry
HM 905	Advanced Hospitality Strategic Management
HM 993	Teaching Practicum in Hospitality Management
HM 995	Grantsmanship and Publication

E. Courses Taught at Texas Woman's University

Undergraduate

NFS 3033	Nutrition throughout Life Cycle
NFS 3713	Quantity Food Production and Services
NFS 3722	Quantity Food Production and Services Laboratory
NFS 4744	Principles of Foodservice Systems
NFS 4101	Computer Use in Nutrition and Food Service Management

Graduate

NFS 5331	Seminar in Nutrition
NFS 5423	Nutrition and Gerontology (Online only)
NFS 5713	Human Resource Management (On campus & Online)
NFS 5743	Cost Control for Foodservice Systems
NFS 5753	Foodservice Facility Design and Management (On campus & Online)
NFS 5763	Food Safety/Foodborne Illness
NFS 5793	Computer Applications for Institutional Administration (On campus & Online)